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# BEEF CHART

## Wholesale and Retail Cuts

Numerals in circles refer to wholesale cuts and major subdivisions of such cuts. Letters refer to retail cuts.

- ① **HIND SHANK**  
a. Soup bones  
b. Hock

- ⑥ **FLANK**  
a. Flank steak  
b. Stew or ground beef

- ⑨ **PLATE**  
a. Stew, ground beef, or boned and rolled pot roasts  
b. Short ribs

- ⑩ **BRISKET**  
Stew or boned and rolled pot roasts

- ⑪ **FORE SHANK**  
Soup bones or ground beef



- ② **ROUND**  
a. Round steaks or roasts  
b. Pot roast

- ③ **RUMP**  
Roasts or steaks

- ④ **LOIN END**  
Sirloin steaks or roasts

- ⑤ **SHORT LOIN**  
a. Porterhouse steaks  
b. T-bone steaks  
c. Club or Delmonico steaks

- ⑦ **RIB**  
a. Rib roasts or steaks  
b. Short ribs

- ⑧ **CHUCK**  
a. Chuck rib roasts or steaks  
b. Arm pot roasts or steaks  
c. Corner piece  
d. Stew or ground beef

### YIELDS OF WHOLESALE CUTS AND SUBDIVISIONS

#### Percentage of Carcass Weight

① to ⑥	<b>HINDQUARTER</b>	48.0%
① to ③	<b>Round and Rump</b>	24.0%
①	Hind shank	4.0%
②	Buttock	15.5
③	Rump	4.5
④ and ⑤	<b>Full loin inc. suet.</b>	20.5
④	Loin end	8.0
⑤	Short loin	9.0
	Kidney knob	3.5
⑥	Flank	3.5

⑦ to ⑪	<b>FOREQUARTER</b>	52.0%
⑦	Rib	9.5%
⑧	Chuck	24.5
⑨	Plate	8.0
⑩	Brisket	6.0
⑪	Fore shank	4.0

**UNITED STATES DEPARTMENT OF AGRICULTURE**  
Production and Marketing Administration  
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